

ADELSHEIM

2022 GRAND OAK PINOT NOIR

TASTING NOTES

Juicy and luscious on the palate and laden with intense aromatics, this Pinot noir is a symphony of pleasure. Blood orange and black tea feature prominently on the nose, along with bright cherry and a whisp of cedar bark. These aromas carry through on the palate and are buttressed by a plush texture and bright acidity. This wine should age for a very long time.

WINEMAKER'S THOUGHTS

Widely considered a fickle and troublesome variety, Pinot noir is our chosen soul mate. No other red grape can so clearly translate the vintage, the soils, and the way it was handled quite like Pinot noir. In both the vineyard and the winery we take great care to ensure that its expression remains true to its nature—never forced and always in keeping with what the vineyard has to say. Our approach is intentionally non recipe-driven. Rather, we prefer to be responsive to vintage and leverage our years of experience, letting intuition and taste guide the way. Some vintages and vineyard sites, for instance, respond better to whole cluster fermentations, such that the amount of stem inclusion changes for each wine and vintage. Our cap management during fermentation consists primarily of pump overs, with our daily tastings indicating the need for an occasional punch down. Certain wines have longer elevelage in barrel in given vintages purely based on their pace of development. All of these winemaking choices are in service to our ultimate goal—to respect and enhance the inherent qualities of our vineyards and do our best to get out of the way.



DESCRIPTORS:

CHERRY
BLACK TEA
BLOOD ORANGE

RELEASE DATE:

MARCH 2024

PRODUCTION:

162 x 750mL 12pck

COMPOSITION:

100% Pinot noir

APPELLATION:

Laurelwood District

ALCOHOL | pH:

13.0% | 3.6

HARVEST DATE:

October 9-11, 2022

BOTTLING DATE:

August 11, 2023

FERMENTATION

The grapes were hand-picked in the middle of harvest, then destemmed into stainless steel tanks. Following a 5-day cold soak, fermentation commenced and lasted 13-17 days. Cap management consisted primarily of gentle pump overs with the occasional punch down. Once fermentation was complete the grapes were gently pressed and settled, then racked to barrel.

AGING

The wine was aged for 10 months in 228L French oak barrels, of which 29% were new.

VINEYARD

Fruit for this single vineyard wine comes from Grand Oak vineyard, a lovely site tucked away in one of the Chehalem Mountains' nested AVAs, the Laurelwood District. Planted to loess soil, we used our absolute favorite barrels for this blend. The wine is composed of blocks 3 and 5—both planted in 2001--and block 18, a younger block planted in 2015.

Block 3 (667): 4% | Block 5 (115): 10% | Block 18 (Calera): 86%



TASTING ROOM OPEN DAILY

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